

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
FOREIGN PLANT REVIEW FORM		11-13-2001	Est. 332 - Dawn Pork and Bacon	Waterford
				COUNTRY Ireland
NAME OF REVIEWER Dr. Gary D. Bolstad		NAME OF FOREIGN OFFICIAL Dr. Eamonn Halley, Dr. Michael Kenney		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply				
1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation A
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules A
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment A
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records A
Pest control program	08 A	Waste disposal	36 A	Empty can inspection A
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures A
Temperature control	10 A	Animal identification	37 A	Container closure exam A
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling A
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling A
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures A
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant A
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection A
Equipment approval	16 A	Condemned product control	43 M	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard A
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports A
Personal dress and habits	25 A	Boneless meat reinspection	52 A	E. coli testing A
Personal hygiene practices	26 A	Ingredients identification	53 A	
Sanitary dressing procedures	27 M	Control of restricted ingredients	54 M	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 11-13-2001	ESTABLISHMENT NO. AND NAME Est. 332 - Dawn Pork and Bacon	CITY Waterford
	COUNTRY Ireland		
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Dr. Eamonn Halley, Dr. Michael Kenney	EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

27 (M) - The two operators freeing the hung were observed to contact the anus with their hands and were not washing them before continuing their dressing procedures. DAFRD officials took immediate corrective actions.

43 (M) - Condemned product was not being denatured before leaving the premises. DAFRD officials agreed to require the establishment to initiate a program of denaturing carcasses condemned on the slaughter floor and those of swine condemned upon ante-mortem inspection, as well as dead-on-arrivals.

54 (M) - Some 125 kg of pure nitrite was stored in an insecure room. Only one establishment employee had control of the key for the room for mixing of the cure solution and he kept records of the amounts used, but there was no calculation of the running inventory or periodic reconciliation with the amount used with the amount on hand. The establishment management agreed to initiate an inventory program and secure storage.

83 (M) - The establishment had not established a baseline for the "normal" prevalence of *E. coli* on carcasses, nor had a statistical process control method been developed for evaluating the results of the *E. coli* testing. The auditor explained how to do so and how to develop a statistical process control; the responsible quality control individual agreed to initiate the procedure.

Note: This establishment had been evaluated as acceptable/re-review during the previous FSIS audit (April 17, 2000). All the deficiencies identified at that time had been addressed; there were no significant repeat findings.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY	
FOREIGN PLANT REVIEW FORM		11-15-2001	Est. 355 - Glanbia Meats	Roscrea	
				COUNTRY Ireland	
NAME OF REVIEWER Dr. Gary D. Bolstad		NAME OF FOREIGN OFFICIAL Dr. Frank Kenny, Dr. Ian Brassil		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/Re-review <input type="checkbox"/> Unacceptable	
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(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials A	
Water potability records	01 A	Product handling and storage	30 M	Laboratory confirmation A	
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals A	
Back siphonage prevention	03 M	Product transportation	32 A	Special label claims A	
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring A	
Sanitizers	05 M	Effective maintenance program	33 M	Processing schedules A	
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment A	
Pest --no evidence	07 A	Operational sanitation	35 M	Processing records A	
Pest control program	08 A	Waste disposal	36 A	Empty can inspection A	
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures A	
Temperature control	10 A	Animal identification	37 A	Container closure exam A	
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling A	
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling A	
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures A	
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant A	
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection A	
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 M	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A	E. coli testing	83 M
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 M	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 11-15-2001	ESTABLISHMENT NO. AND NAME Est. 355 - Glanbia Meats	CITY Roscrea
			COUNTRY Ireland
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Dr. Frank Kenny, Dr. Ian Brassil		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

03 (M) - Three submerged water hoses were in place in the casings preparation area; there were no back-siphonage-prevention devices on the water lines. The inspection officials ordered the hoses to be cut off above the water levels.

05 (M) - The water in three sanitizers was below the required temperature. Inadequate sterilizer water temperature was also found during the previous FSIS audit on April 20, 2000 (this was a repeat finding). The quality control manager ordered immediate correction.

18/33 (M) - Heavy rust buildups were found on over-product rail gates in the processing rooms and coolers. Management officials agreed to replace the rusty equipment in the near future.

27 (M) - The operator freeing the bung was observed to contact the anus with his hands without washing them before continuing his dressing procedures. DAFRD ordered initiation of a bung-bagging procedure.

28a (M) - All of the DAFRD personnel and one of the establishment personnel failed to wash their hands upon entering the main production area. This was corrected when the Auditor pointed out the need.

28b (M) - Three edible product workers were observed to wipe their noses with their protective gloves without washing their hands. DAFRD ordered immediate correction.

30 (M) - Several containers of inadequately covered product and one container of uncovered product were stored under insanitary conditions directly below the unprotected feet of other containers in a storage room. The inspection officials condemned the uncovered product and the quality control manager retained the other containers for adequate covering and gave assurances that an improved system of covering product would be implemented immediately.

35 (M) - A floor cleaner was observed to handle trays of edible product without washing his hands after performing floor cleaning duties. A floor cleaner had contaminated edible product contact surfaces during the previous FSIS audit (this was a repeat finding). The establishment representative took immediate corrective actions.

83 (M) - The establishment had not established a baseline for the "normal" prevalence of *E. coli* on carcasses, nor had a statistical process control method been developed for evaluating the results of the *E. coli* testing. The auditor explained how to do so and how to develop a statistical process control; the responsible quality control individual agreed to initiate the procedure.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		11-22-2001	Est. 738 - Feldhues GmbH		Clones
					COUNTRY
					Ireland
NAME OF REVIEWER Dr. Gary D. Bolstad		NAME OF FOREIGN OFFICIAL Mr. David Nolan, Mr. Joe C'onnell		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/Re-review <input type="checkbox"/> Unacceptable	
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Other product areas (inside)	20 A	Sampling procedures		47 A	Inspection supervision A
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Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports A
Personal dress and habits	25 A	Boneless meat reinspection		52 A	
Personal hygiene practices	26 M	Ingredients identification		53 A	
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 M	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 11-22-2001	ESTABLISHMENT NO. AND NAME Est. 738 - Feldhues GmBH	CITY Clones
			COUNTRY Ireland
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Mr. David Nolan, Mr. Joe C'onnell	EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

19 (M) - Clean product moulds were stored on inadequately covered pallets so that some of the moulds were in contact with the unclean surfaces of the pallets. The DAFRD officials ordered immediate implementation of a procedure to cover the pallets adequately.

26 (M) - A floor cleaner was observed to contact the rim of a product hopper with his dirty glove. Establishment management officials immediately sanitized the contaminated surface and instructed the employee to avoid touching any product contact surfaces.

54 (M) - Control of restricted ingredients was inadequate. Pure nitrites were stored with other non-meat ingredients, not under security. They were stored on a shelf in plain sight in the main ingredients room, that was not secure. There was no running inventory of the material, and the amount on hand was not routinely reconciled with the amount received. The Superintending Veterinary Inspector ordered prompt implementation of a secure, inventoried nitrate storage policy.